**CHEF ROC’S ASIAN SALAD** - 6 to 8 portions

recipe developed by Chef Roc®

***Dressing***

1/2 cup Aloha™ Sushi No Tomo Vinegar

2 tablespoons olive oil

1 tablespoon Aloha™ Soy Sauce

1/4 cup honey

1/2 teaspoon garlic powder

1/2 teaspoon powdered ginger

1/2 tablespoon mustard

1 tablespoon sesame seed oil

1 tablespoon sesame seeds

***Salad***

1/2 red pepper - seeded and cut in 1/4" strips

1/2 green pepper - seeded and cut in 1/4" strips

1/2 red onion - peeled and cut in strips

5 cups shredded green papaya

1 cup chopped Mac nuts

1/2 jalapeno sliced thin

1. In a bowl, combine all the dressing ingredients. Mix and hold covered in the refrigerator.

NOTE: this step can be done a day in advance.

2. Approximately 1 hour prior to use, add the prepped salad items to the dressing. Gently toss to combine.

3. Store in a sealed container in the refrigerator. Re-mix just prior to serving to coat the salad ingredients with the dressing. ENJOY!